



Cranberry Orange Nut Bread

Makes 1 Loaf

Ingredients

- 2 cups all-purpose flour
- 1 cup sugar
- 1 ½ tsp. baking powder
- 1 tsp. fine sea salt
- ½ tsp. baking soda
- 2 T sunflower or any neutral oil
- ¾ c orange juice
- 1 large egg, beaten
- 1 cup coarsely chopped fresh cranberries (if frozen, defrost them first)
- ½ cup coarsely chopped nuts (I use either pecans or walnuts)
- Grated peel of one orange

Instructions

Grease a 9 x 5 x 3" bread pan. Preheat oven to 350.

Combine dry ingredients with wet (juice, oil, and egg), stir in cranberry/nut/orange rind mixture at the end.

Scrape into the bread pan and even out the top.

Bake 45-55 minutes until a toothpick comes out clean, and cool on a rack for 15 minutes then remove from pan. Cool completely. Wrap and store for up to three days, or freeze for up to four months.

Cook's notes:

- This is a great accompaniment to salty or savory main dishes such as a frittata or eggy dishes. Much easier than individual scones or muffins!
- Quick breads are so forgiving that I am pretty sure you could substitute a third of the white flour with white whole wheat flour.